241 252 262 574 272 [415] boiled beans; other tamales (*petul*), which are made from dough and whole beans; and finally, still more atole. The atole is served not in individual *jicaras* but in two or three large ones (*batzil-booch*), which are passed from person to person. The same is done with the other foods; they are served in one or two large pots (*mucul pulato*) out of which everyone serves himself. This banquet is given only on the first day of the planting, if other days are required, the milpero himself does the planting.

241 574

241 Since weeds grow rapidly during the rain season, the milpa must be hoed twice before it reaches maturity. For this the luk or coa is used and also the hoe (*asron*), the same one used to break the soil before planting. The first weeding is done in June, the second between July and August. Women [462] help their husbands in this chore and some- [566] times do it entirely themselves, since the [464] men are in the habit of leaving for Tapachula to work as peons on the coffee plantations.

244 Also in the milpa beans of several varieties are planted: *chuil-chenek* (or *ibes*, according to the Ladinos); *botil*, a large common bean; *xakil-chenek* or *frijol de vara*; and the *x-luumil-chenek* or *frijol de la tierra*, thus called because it is a creeping plant.

Chile is planted on a separate lot, 15–20 m. square. The planting is done during the first weeks of March, in alternate years so that it will not coincide with the year when the people of Cancuc plant cotton. Chile planted by the people of Oxchuc is *dzajal-ik* or red chile.

241 Toward the end of August, the first fruits are ready (*unimajam* or *jilote*, according to Ladinos). These are received with great joy by the families which are by then lack- [242] ing food. From each plant, which provides two or three *jilotes*, the farthest down is picked to let the other two grow bigger. [252] These jilotes are boiled without salt and [263] are eaten whole, including the husks. [262]

[P 201-A]